robot coupe®

# Mini MP 170 V.V.

# Mini MP 220 V.V.

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# ROBOT-COUPE S.N.C., LIMITED WARRANTY

**Your new ROBOT-COUPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUPE S.N.C.**

**If you bought your ROBOT-COUPE product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).**

**The ROBOT-COUPE S.N.C. limited warranty is against defects in material and/or workmanship.**

## THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE S.N.C. WARRANTY:

**1 -** Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

**2 -** Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

**3 -** Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured surfaces, blades, knives, attachments or accessories.

**4 -** Any alteration, addition or repair that has not been carried out by the company or an approved service agency.

**5 -** Transportation of the appliance to or from an approved service agency.

**6 -** Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been arbitrarity replaced.

**7 -** The cost of changing direction-of-rotation of electric motors (Installer is responsible).

**8 -** SHIPPING DAMAGES. Visible and latent defects are the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of latent defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-COUPE S.N.C. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

**The ROBOT-COUPE S.N.C. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT-COUPE S.N.C. France.**

# IMPORTANT WARNING

**⚠ WARNING**
KEEP THESE INSTRUCTIONS IN A SAFE PLACE

**WARNING : In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand.**

## UNPACKING

• WARNING - some of the tools are very sharp e.g. blades, etc..

## INSTALLATION

• We recommend that you install your appliance on its wall frame.

## CONNECTION

• Always check that your mains supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.

• Never plug your appliance into the mains supply before placing it inside the preparation bowl.

## HANDLING

• Always take care when handling the blades, as they are extremely sharp.

## ASSEMBLY PROCEDURES

• Follow the various assembly procedures carefully (see page 7) and make sure that all the attachments are correctly positioned.

## USE

• Never try to override the safety systems
• Never insert an object into the preparation.
• Never switch the appliance on unless it has been placed in the preparation bowl.
• Before dismantling the foot, bell or whisk always check that the power mixer is unplugged.
• We recommend that you tilt the appliance at a slight angle to prevent the bell from touching the bottom of the container.

**⚠ WARNING**

***Procedure to follow if the stick blender is accidentally immersed during use.***

***1) Do not touch either the power mixer, the bowl or the work surface.***
***2) Unplug the mixer's power cord from the wall socket.***
***3) Remove the power mixer from the preparation.***
***4) Tilt the power mixer to drain off as much liquid as possible.***
***5) Do not switch the power mixer back on, as there is still a risk of electrocution.***
***6) Send the power mixer to a Robot-Coupe approved after-sales service to have the electrical components cleaned and dried.***

## CLEANING

• As a precaution, always unplug your appliance before cleaning it.

• Always clean the appliance and its attachments at the end of each cycle.
• Never immerse the motor unit in water.
• For parts made from aluminum, use cleaning fluids intended for aluminum.
• For plastic parts , do not use detergents that are too alkaline (e.g., containing too much caustic soda or ammonia).
• Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

## MAINTENANCE

• Before opening the motor housing, it is absolutely vital to unplug the appliance.
• Check the seals and washers regularly and ensure that the safety devices are in good working order.
• It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
• Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.
• Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

## YOU HAVE JUST PURCHASED A MINI POWER MIXER

The new **Mini MP 170 V.V.** and **Mini MP 220 V.V.** models are the latest additions to Robot-Coupe's range of power mixer. They have been specially designed for processing smaller quantities. They are fitted with a foot, blades and an emulsifying disc which can be entirely dismantled, and their tubes measure 170 and 220 mm long respectively.

These power mixer are tools which are totally adapted to the needs of professionals. They will enable you to make soups, vegetables purées and cereal preparations without any effort.

The **variable-speed function** will enable you to adjust the speed to suit each preparation and to start the processing at a lower speed in order to reduce splashing.

The simple design of these appliances allows the assembly and dismantling of the moving parts in no time at all, to ease maintenance and cleaning.

These instructions contain important information that will enable you to extract the greatest return on your investment.

**We therefore strongly advise you to read these instructions carefully before using the appliance.**

## SWITCHING ON THE APPLIANCE

### • ADVICE ON ELECTRICAL CONNECTIONS

**This class II appliance (double insulation) requires a single-phase alternating current but does not need an earthed socket. The universal-type motor is fitted with an interference suppressor.**

**The power supply must be protected by a differential circuit breaker and a 10 A fuse.**

**Check that you have a standard 10/16 A single-phase socket.**

**Make sure that the voltage of your power supply matches that shown on the identification plate of your appliance.**

Robot-Coupe supplies these models with different types of motors:

230 V / 50 Hz for power supplies of : 220 à 240 V.

120 V / 60 Hz

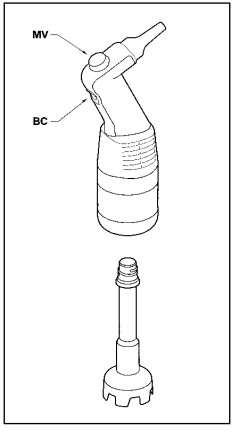
220 V / 60 Hz

The power mixer is supplied with a single-phase plug connected to a power cord.

## OPERATING THE APPLIANCE

### • STARTING AND STOPPING

1. Plug your appliance into the mains, making sure you do not press the button (BC).
2. Insert the foot into the preparation.
3. Press the control button (BC), and the power mixer will start up.
4. To stop the power mixer, release the control button (BC).




### • VARIABLE-SPEED OPERATION

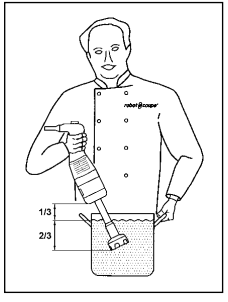
Follow steps 1 to 4 above, then:

5. Change the speed of the motor by turning the variable speed button (MV) towards the maximum or minimum as required.

Variable-speed : Speed between 2000 and 12500 rpm.

**With the self-regulating speed system**, once you have selected a speed, it will remain constant, even if the consistency of your mixture changes.

## WORKING POSITION




For a more ergonomic approach, we recommend that you hold the handle of the appliance in one hand and the container in the other. It is a good idea to lean forward slightly, making sure that the bell does not touch the bottom of the container.

Always make sure that the bell is sufficiently immersed to avoid splashing and that the air vents of the motor unit does not come into contact with any liquid.

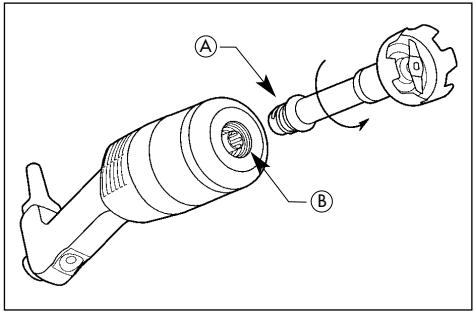
For optimum efficiency, two thirds of the foot should be immersed in the preparation.

## ASSEMBLING/ DISMANTLING

### • BLADE FUNCTION

**Attaching the tube to the motor unit.**

- Check that the appliance is not plugged in.
- Insert the threaded section Ⓐ right into the housing Ⓑ of the motor unit.
- Turn the tube in the direction of the arrow (see figure) until it is locked into place moderately tightly.

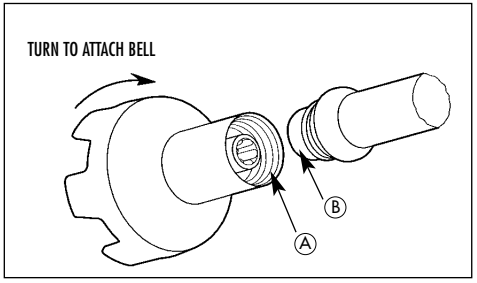



### Removing the tube from the motor unit

- Check that the appliance is unplugged.
- Turn the tube in the opposite direction to when you assembled it until it is completely unscrewed.

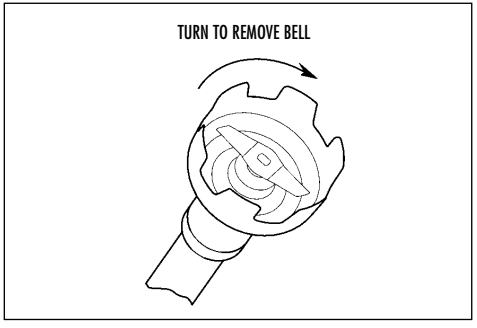
### Attaching the bell to the tube

- Check that the machine is not plugged in.
- Insert the threaded section Ⓐ into the housing Ⓑ of the bell. Turn the bell in the direction of the arrow (see drawing) until it starts to tighten.



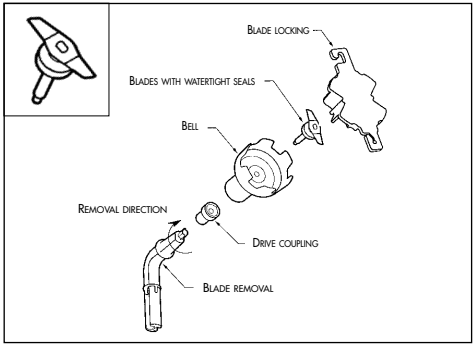

### Removing the bell from the foot

- Check that the machine is not plugged in.
- Turn the bell in the direction of the arrow (see drawing) to detach it from the tube.




### Removing the blade

- To remove the blade safely, hold them with the tool provided or an oven glove or a thick cloth.
- Using the removal tool, unscrew the drive coupling.
- As soon as the drive coupling has been unscrewed, the blade can be removed for cleaning.

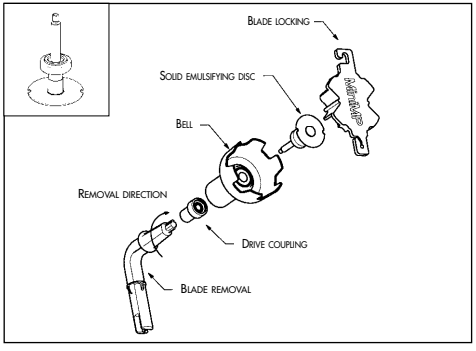



### Installing the emulsifying disc

- In order to install it safely, introduce the disc into the bell, then hold it in place using the locking tool.
- Next, turn the drive coupling with this tool until it starts to tighten.

### Removing the emulsifying disc

- The disc can be removed in exactly the same way as the blades.



**The foot, the blades**, **Emulsifying disc can be entirely dismantled**, (Robot-Coupe's exclusive patented system), thereby ensuring easy cleaning, perfect hygiene and simple maintenance.

## USES & EXAMPLES

The **Mini MP 170 V.V.** and **Mini MP 220 V.V.** make it possible to process **smaller quantities** in any number of ways. As this takes very little time, we advise you to keep a close eye on the preparation, in order to obtain the desired result.

**CATERING AND RESTAURANT WORK**

- Soups, creamed soups
- Vegetable purees : carrots, spinach, celery, turnips, French beans, etc.
- Mousses : vegetable, fish
- Fruit compotes
- Sauces : green, rouille, remoulade, cream emulsions, tomato or parsley
- Bisques : langoustines and shellfish
- Pancake batter

## HYGIENE

The equipment must be clean at all stages of production.
It is vital to clean the power mixer thoroughly between each job using a detergent or disinfectant.

### • N.B. NEVER USE PURE BLEACH

- Dilute the detergent/disinfectant following the manufacturer's instructions on the label.
- Scrub well if necessary.
- Leave the disinfectant/detergent to take effect if necessary.
- Rinse thoroughly.
- Dry properly using a clean cloth.

## CLEANING

**⚠ WARNING**

**As a precaution, always unplug your appliance before cleaning it (risk of electrocution).**

**After using the power mixer in a hot preparation, cool the bottom of the foot in cold water before dismantling the bell from the foot.**
After completion of preparation, clean immediately to prevent food from sticking to surfaces.

### • MOTOR UNIT

**Never put the motor unit and its handle in water, clean them with a damp cloth or a sponge.**

### • FOOT AND BELL

It is possible to proceed in two ways:

- **Simple cleaning procedure**
  - Place the foot and bell into a suitable container with water and switch on for a few seconds to clean the bell and the foot.
  - After unplugging the appliance – essential –, making sure that no water finds its way into the foot.
  - Detach the bell from the foot to avoid a build-up of condensation.
- **Complete cleaning procedure**
  - Unplug the power mixer.
  - Rinse the bell under the tap.
  - Remove the bell from the foot, then remove the blades. Be careful to avoid damaging the surface of the blade shaft and the watertight seals. Do not use too strong a detergent when cleaning the parts.
  - Ensure that all the different parts are thoroughly dried before reassembly.

### • BLADES AND EMULSIFYING DISC

In order to clean the appliance thoroughly, the blades and the disc must be removed from the bell beforehand.
After they have been cleaned, **make sure you always dry the disc or blades properly** to avoid oxidation.

**⚠ IMPORTANT**

**Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.**

## MAINTENANCE

### • BLADES

The performance of the cut essentially depends on the state of your blades and their wear. The blades are subject to wear and as such need to be replaced from time to time to ensure the consistent quality of the end product.
You are also advised to change, at the same time, the washer and the watertight seals.

### • FOOT SEAL

In order to maintain a perfect watertight seal between the foot and the bell it is necessary to check the wear of the seal regularly and replace it if necessary.

## ⚠ WARNING

**From time to time, check:**

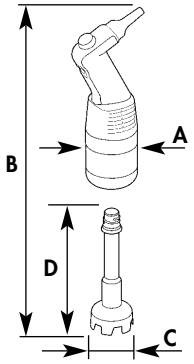
- **The state of the button's watertight membrane. Even the tiniest cracks will allow liquid to seep in.**
- **The state of the blender housing. This, should not show any signs of cracking or any abnormal openings which could allow access to the live components.**

## TECHNICAL SPECIFICATIONS

### • WEIGHT

| | Net weight | Gross weight |
|---|---|---|
| Mini MP 170 V.V. | 1,51 kg | 1,85 kg |
| Mini MP 220 V.V. | 1,56 kg | 1,99 kg |

### • DIMENSIONS (in mm)




| | Mini MP 170 V.V. | Mini MP 220 V.V. |
|---|---|---|
| A | 78 | 78 |
| B | 465 | 515 |
| C | 65 | 65 |
| D | 170 | 220 |

### • WORKING HEIGHT

We recommend that you ensure that the container is placed on a stable and solid work surface.

### • NOISE LEVEL

The equivalent continuous sound level when the foot is not immersed in anything is less than 70 dB (A).

### • ELECTRICAL DATA

Single-phase machine Mini MP 170 V.V.

| Motor | Mixer Speed (rpm) | Power (watts) | Intensity (Amp.) |
|---|---|---|---|
| 230 V/50 Hz | 2000 to 12500 | 220 | 1.1 |
| 120 V/60 Hz | 2000 to 12500 | 215 | 1.9 |
| 220 V/60 Hz | 2000 to 12500 | 200 | 1 |

Single-phase machine Mini MP 220 V.V.

| Motor | Mixer Speed (rpm) | Power (watts) | Intensity (Amp.) |
|---|---|---|---|
| 230 V/50 Hz | 2000 to 12500 | 250 | 1.3 |
| 120 V/60 Hz | 2000 to 12500 | 245 | 2.4 |
| 220 V/60 Hz | 2000 to 12500 | 230 | 1.2 |

## SAFETY

## ⚠ WARNING

**The blades are extremely sharp. Handle with care.**

ROBOT-COUPE **power mixers** are equipped with a safety system comprising of a :

- safety control button,
- safeties on motor: thermal and overload protection.

### • Safety control button

This safety mechanism prevents any unintentional starting of the power mixer. In fact, it is necessary to press down two buttons to start the power mixer. In order to start the machine, read the paragraph entitled OPERATING THE APPLIANCE (page 14).

### • Thermal and overload protection

If there is an obstruction in the container (a spoon or utensil) or the machine is exposed to over use/overload, the thermal safety mechanism automatically stop the motor. In this case, wait for the power mixer to cool down completely before restarting, see paragraph entitled OPERATING THE APPLIANCE (page 14).

## ⚠ REMEMBER

**Never try to override the locking and safety mechanisms.**
**Never insert an object into the preparation.**
**Never switch the appliance on unless it has been placed in the preparation bowl.**
**Before dismantling the foot or bell, always check that the power mixer is unplugged.**
**We recommend that you tilt the power mixer at a slight angle to prevent the bell from touching the bottom of the container.**

## PROBLEMS

At first, try to identify precisely what has caused the power mixer to stop.

**• If it is due to a powercut if the appliance has been unplugged.**

- Release the control button (BC).
- Check the power supply.

- Restart the power mixer following the paragraph entitled OPERATING THE APPLIANCE (page 14).

• **If you cannot locate the cause of the problem**

- Release the control button (BC).
- Unplug the power mixer.
- Check :
  - the plug,
  - that the blades are free to rotate in the bell,
  - the state of the power cord,
  - that the drive shaft is free to rotate. To do this, remove the bell and test the rotation of the end of the drive shaft manually.

**If a malfunction occurs which is not on our list of possible faults, consult your retailer or return the appliance to the after-sales service.**

## STANDARDS

MACHINES IN COMPLIANCE WITH:

• The following European directives and related national legislation:
  - Modified "machinery" directive 98/37/EEC,
  - "Low voltage" directive 73/23/EEC,
  - "EMC" directive 89/336/EEC,
  - "Materials and parts in food contact" directive 89/109/EEC,
  - "Plastic materials and parts in food contact" directive 90/128/EEC.

• The following European harmonized standards and standards setting out health and safety rules:
  - We certify that the Mini MP 170 V.V. and Mini MP 220 V.V. comply with the essential requirements of the standard EN 292 – 1 and 2: machine safety – general design principles,
  - EN 60204 -1 (1998).
  - For hand-held blenders and whisk : EN 12853. (Procedure to follow if the stick blender is accidentally immersed during use).

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# Mini MP 170 V.V.

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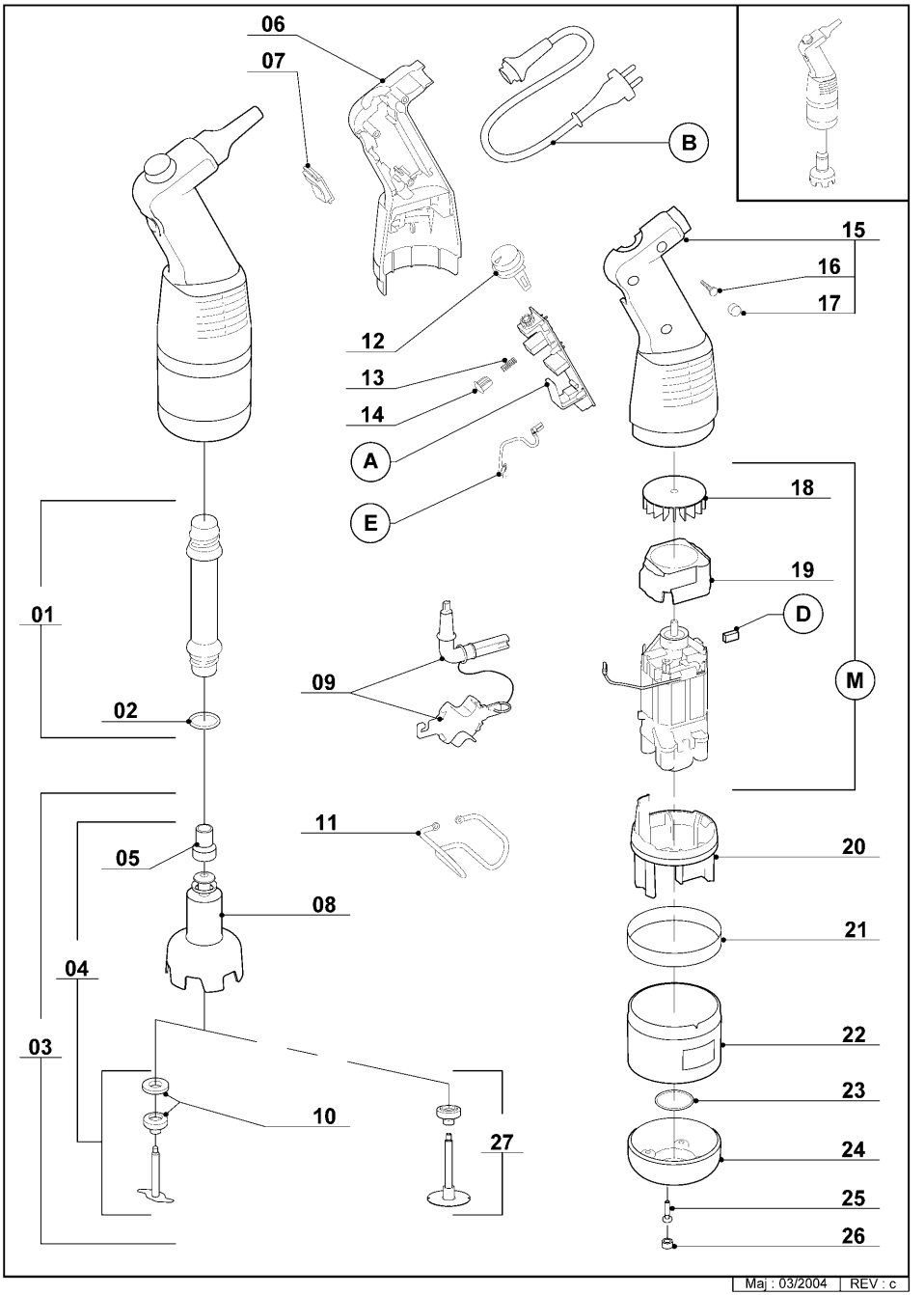

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# Mini MP 170 V.V.

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| Index | Pièce / Part | Désignation | / | Description |
|---|---|---|---|---|
| 1 | 104 207 | PIED Mini MP 170 EQUIPE | / | Mini MP 170 FOOT |
| 2 | 507 075 | JOINT TORIQUE Ø 21,6 X 2,4 | / | SEAL |
| 3 | 39 053 | ENS. CLOCHE COMPLETE MMP | / | COMPLETE MMP BELL COVER ASSEMBLY |
| 4 | 39 054 | ENS. COUTEAU MMP | / | MMP BLADE ASSEMBLY |
| 5 | 104 312 | CAGE D'ENTRAINEMENT EQUIPEE | / | DRIVING FRAME ASSEMBLY |
| 6 | 39 055 | ENS. ½ POIGNEE DROITE-CACHE VIS | / | RIGHT HANDLE-CAP SCREW ASSEMBLY |
| 7 | 39 056 | ENS. CAPUCHON-BOUTON-CACHE VIS | / | CAP KNOB-CAP SCREW ASSEMBLY |
| 8 | 39 057 | ENS. CLOCHE-BAGUE MMP | / | BELL COVER RING ASSEMBLY |
| 9 | 39 058 | ENSEMBLE OUTIL DEMONTAGE | / | TOOL ASSEMBLY |
| 10 | 507 198 | GARNITURE D'ETANCHEITE | / | SEAL RING |
| 11 | 104 231 | SUPPORT MURAL | / | RACK |
| 12 | 39 059 | ENS. BOUTON VARIATEUR EQU-CACHE VIS | / | VARIA SWITCH EQUIP-CAP SCREW ASSEMBLY |
| 13 | 39 060 | ENS. RESSORT-BOUTON-CACHE VIS | / | KNOB SPRING-CAP SCREW ASSEMBLY |
| 14 | 39 061 | ENS. BOUTON-CACHE VIS | / | KNOB-CAP SCREW ASSEMBLY |
| 15 | 39 062 | ENS. ½ POIGNEE G(CAPOT)+VIS+CACHE | / | L HANDLE (COVER)+SCREW+CAP ASSEMBLY |
| 16 | 39 063 | ENS. VIS 3x19-CACHE VIS | / | SCREW-CAP SCREW ASSEMBLY |
| 17 | 39 064 | ENS. CACHE VIS POIGNEE | / | HANDLE CAP SCRTEW ASSEMBLY |
| 18 | 39 067 | ENS. VENTILATEUR-CACHE VIS | / | VENTILATOR CAP SCREW ASSEMBLY |
| 19 | 39 066 | ENS. CONDUIT VENTILATEUR-CACHE VIS | / | VENTILATOR PIPE-CAP SCREW ASSEMBLY |
| 20 | 39 065 | ENS. BAGUE MOTEUR-CACHE VIS | / | MOTOR RING-CAP SCREW ASSEMBLY |
| 21 | 39 068 | ENS. VIROLE Mini MP 170 V.V.-CACHE VIS | / | FERRULE Mini MP 170 V.V.-CAP SCREW ASSEMBLY |
| 22 | 39 070 | ENS. VIROLE MOTEUR-CACHE VIS | / | MOTOR FERRULE MMP-CAP SCREW ASSEMBLY |
| 23 | 39 158 | ENS. JOINT MOTEUR-CACHE VIS | / | MOTOR O RING-CAP SCREW ASSEMBLY |
| 24 | 39 159 | ENS. CARTER ALU-CACHE VIS | / | ALUMINIUM CASING-CAP SCREW ASSEMBLY |
| 25 | 39 161 | ENS. VIS M 4x16-CACHE VIS | / | M 4x16 SCREW-CAP SCREW ASSEMBLY |
| 26 | 39 162 | ENS. CACHE VIS CARTER | / | CASING CAP SCREW ASSEMBLY |
| 27 | 39 150 | ENS. DISQUE EMULSIONNEUR PLEIN | / | DISC ASSEMBLY |

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| Index | Pièce / Part | Désignation | / | Description |
|---|---|---|---|---|
| A | | PLATINE | / | CIRCUIT BOARD |
| B | | CABLE D'ALIMENTATION | / | POWER CORD |
| D | | CHARBON | / | BRUSH |
| E | | ENS. FILS | / | ELECTRICAL WIRING |
| M | | MOTEUR | / | MOTOR |

| Machine | Voltage | A | B | C | D | M |
|---|---|---|---|---|---|---|
| 34 400 | 230/50/1 | 39 168 | 39 163 | 39 173 | 39 171 | 39 175 |
| 34 401 UK | 240/50/1 | 39 168 | 39 165 | 39 173 | 39 171 | 39 175 |
| 34 402 Aust | 240/50/1 | 39 168 | 39 166 | 39 173 | 39 171 | 39 175 |
| 34 404 | 220/60/1 | 39 169 | 39 163 | 39 173 | 39 171 | 39 175 |
| 34 405 | 120/60/1 | 39 170 | 39 167 | 39 174 | 39 172 | 39 176 |
| 34 406 Suisse | 230/50/1 | 39 168 | 39 164 | 39 173 | 39 171 | 39 175 |

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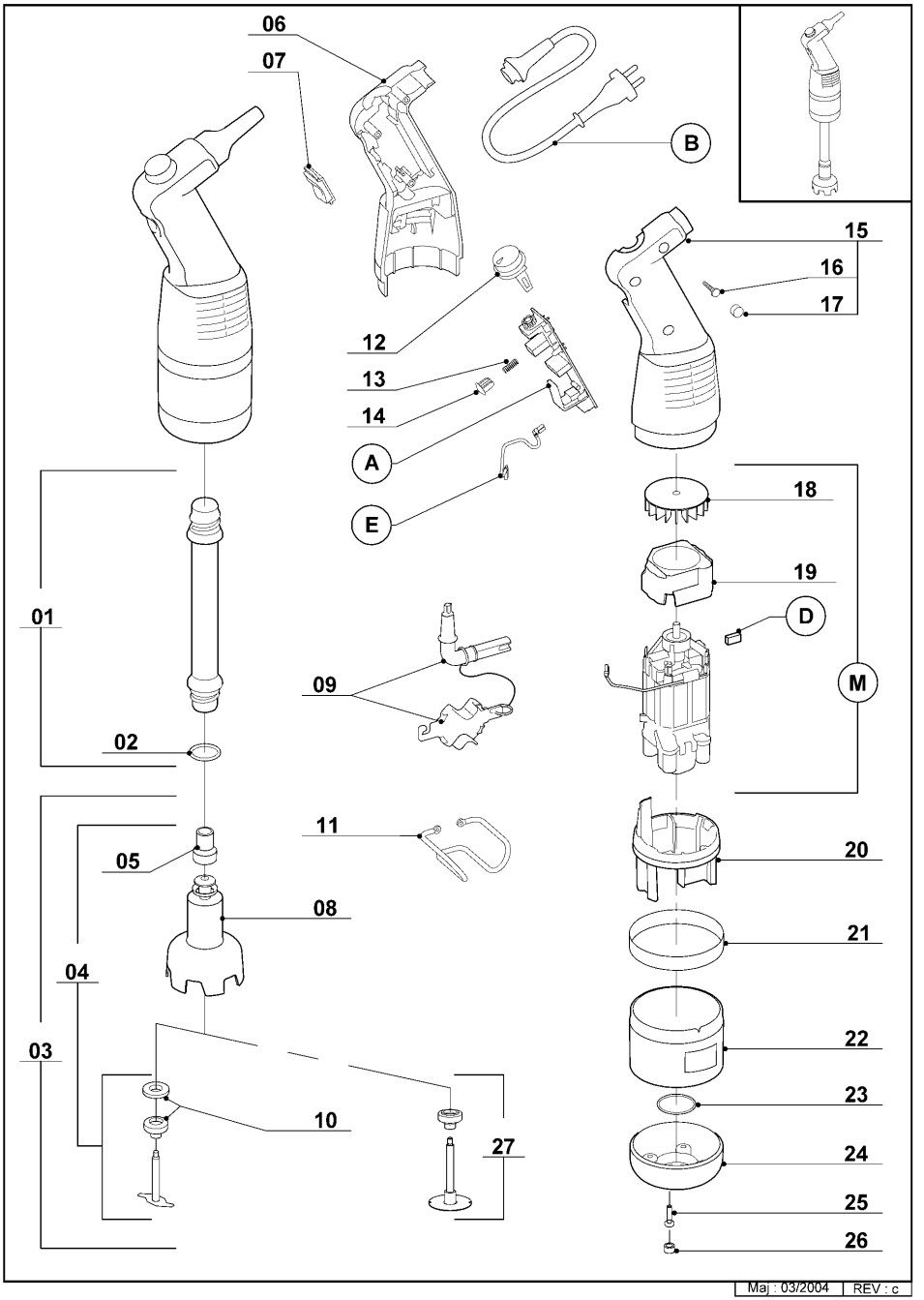


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| Index | Pièce / Part | Désignation | / | Description |
|---|---|---|---|---|
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| 7 | **39 056** | ENS. CAPUCHON-BOUTON-CACHE VIS | / | CAP KNOB-CAP SCREW ASSEMBLY |
| 8 | **39 057** | ENS. CLOCHE-BAGUE MMP | / | BELL COVER RING ASSEMBLY |
| 9 | **39 058** | ENSEMBLE OUTIL DEMONTAGE | / | TOOL ASSEMBLY |
| 10 | **507 198** | GARNITURE D'ETANCHEITE | / | SEAL RING |
| 11 | **104 231** | SUPPORT MURAL | / | RACK |
| 12 | **39 059** | ENS. BOUTON VARIATEUR EQU-CACHE VIS | / | VARIA SWITCH EQUIP-CAP SCREW ASSEMBLY |
| 13 | **39 060** | ENS. RESSORT-BOUTON-CACHE VIS | / | KNOB SPRING-CAP SCREW ASSEMBLY |
| 14 | **39 061** | ENS. BOUTON-CACHE VIS | / | KNOB-CAP SCREW ASSEMBLY |
| 15 | **39 062** | ENS. ½ POIGNEE G(CAPOT)+VIS+CACHE | / | L HANDLE (COVER)+SCREW+CAP ASSEMBLY |
| 16 | **39 063** | ENS. VIS 3x19-CACHE VIS | / | SCREW-CAP SCREW ASSEMBLY |
| 17 | **39 064** | ENS. CACHE VIS POIGNEE | / | HANDLE CAP SCREW ASSEMBLY |
| 18 | **39 067** | ENS. VENTILATEUR-CACHE VIS | / | VENTILATOR CAP SCREW ASSEMBLY |
| 19 | **39 066** | ENS. CONDUIT VENTILATEUR-CACHE VIS | / | VENTILATOR PIPE-CAP SCREW ASSEMBLY |
| 20 | **39 065** | ENS. BAGUE MOTEUR-CACHE VIS | / | MOTOR RING-CAP SCREW ASSEMBLY |
| 21 | **39 069** | ENS. VIROLE Mini MP 220 V.V.-CACHE VIS | / | FERRULE Mini MP 220 V.V.-CAP SCREW ASSEMBLY |
| 22 | **39 070** | ENS. VIROLE MOTEUR-CACHE VIS | / | MOTOR FERRULE MMP-CAP SCREW ASSEMBLY |
| 23 | **39 158** | ENS. JOINT MOTEUR-CACHE VIS | / | MOTOR O RING-CAP SCREW ASSEMBLY |
| 24 | **39 159** | ENS. CARTER ALU-CACHE VIS | / | ALUMINIUM CASING-CAP SCREW ASSEMBLY |
| 25 | **39 161** | ENS. VIS M 4x16-CACHE VIS | / | M 4x16 SCREW-CAP SCREW ASSEMBLY |
| 26 | **39 162** | ENS. CACHE VIS CARTER | / | CASING CAP SCREW ASSEMBLY |
| 27 | **39 150** | ENS. DISQUE EMULSIONNEUR PLEIN | / | DISC ASSEMBLY |

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# Mini MP 220 V.V.

N° de série / Serial number
- 148 - - - - - - -

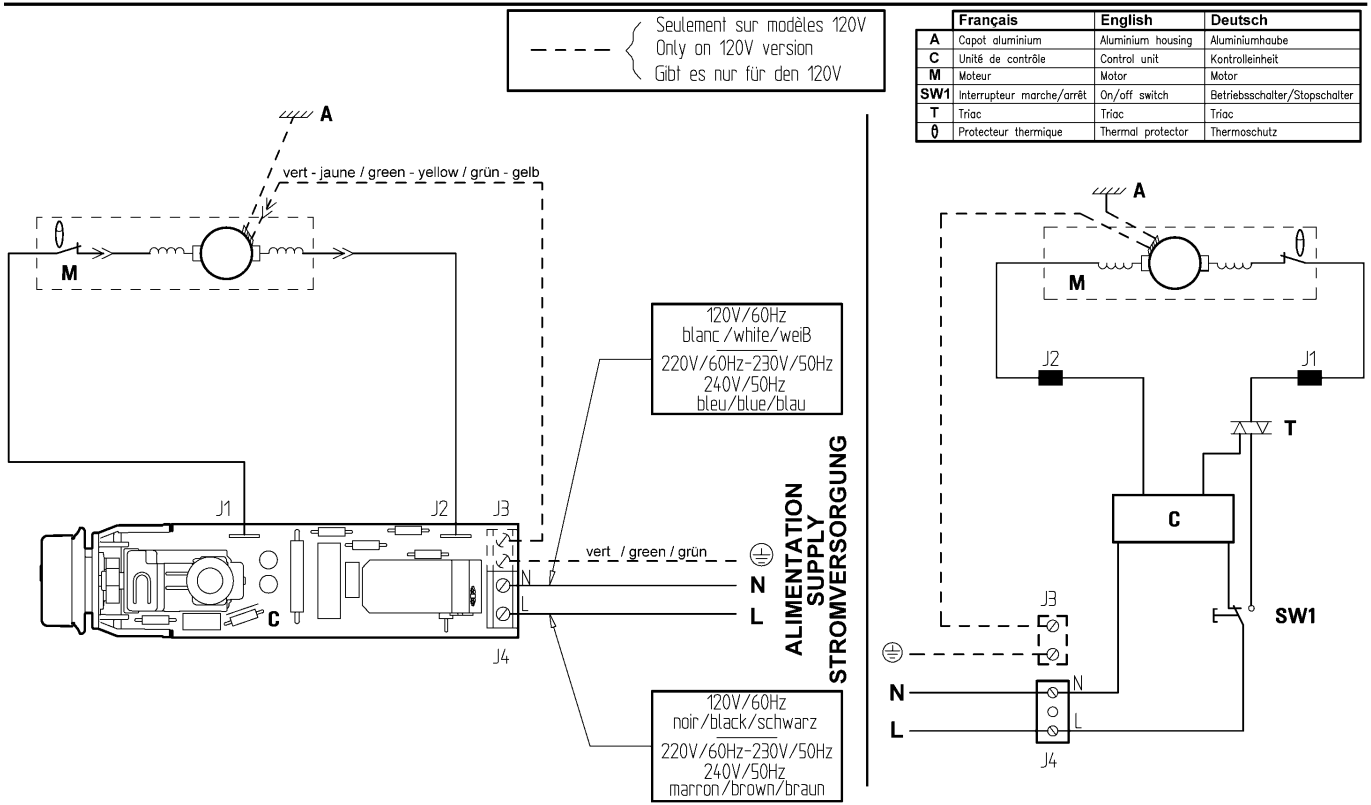
| Index | Pièce / Part | Désignation / Description |
|---|---|---|
| A | | PLATINE / CIRCUIT BOARD |
| B | | CABLE D'ALIMENTATION / POWER CORD |
| D | | CHARBON / BRUSH |
| E | | ENS. FILS / ELECTRICAL WIRING |
| M | | MOTEUR / MOTOR |

| Machine | | Voltage | A | B | D | E | M |
|---|---|---|---|---|---|---|---|
| 34 410 | | 230/50/1 | 39 168 | 39 163 | 39 173 | 39 171 | 39 133 |
| 34 411 | UK | 240/50/1 | 39 168 | 39 165 | 39 173 | 39 171 | 39 133 |
| 34 412 | Aust | 240/50/1 | 39 168 | 39 166 | 39 173 | 39 171 | 39 133 |
| 34 414 | | 220/60/1 | 39 169 | 39 163 | 39 173 | 39 171 | 39 133 |
| 34 415 | | 120/60/1 | 39 170 | 39 167 | 39 174 | 39 172 | 39 134 |
| 34 416 | Suisse | 230/50/1 | 39 168 | 39 164 | 39 173 | 39 171 | 39 133 |

# Mini MP 170 V.V. - Mini MP 220 V.V.

120V/60Hz – 220V/60Hz – 230V/50Hz – 240V/50Hz 1~

SCHEMA ELECTRIQUE | ELECTRIC DIAGRAM | ELEKTRISCHES SCHALTBILD




| | Français | English | Deutsch |
|---|---|---|---|
| A | Capot aluminium | Aluminium housing | Aluminiumhaube |
| C | Unité de contrôle | Control unit | Kontrolleinheit |
| M | Moteur | Motor | Motor |
| SW1 | Interrupteur marche/arrêt | On/off switch | Betriebsschalter/Stopschalter |
| T | Triac | Triac | Triac |
| θ | Protecteur thermique | Thermal protector | Thermoschutz |

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